Biscuit in CHOICE RECIPES

NATIONAL BISCUIT COMPANY

INTRODUCTION

THE National Biscuit Company in introducing the package idea blazed a trail which thousands have followed. This contribution, in addition to the bringing to bear of scientific ideas to baking, the invention of marvelous machinery and the perfection of a wonderful system of distribution, revolutionized the baking industry and rendered obsolete centuries-old baking customs and methods.

The products of the National Biscuit Company come to you fresh and crisp from splendid bakeries where they are made from raw material of the finest quality by methods in which care and cleanliness are watchwords. No matter where you buy them you are assured of the best in biscuit.

N. B. C. products lend themselves to many uses, either alone or in combination. The pages that follow contain practical recipes by Lilian Dynevor Rice suggesting many such combinations—delicious, novel, economical. These recipes include but a few of the hundreds of N. B. C. products. Ask your grocer about the many varieties he can supply you.

NATIONAL BISCUIT COMPANY

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SUGGESTIONS

1.—Serve with oysters or clams on the half shell, or oysters, clams, lobster or crab cocktails:

Oysterettes, Saltina Biscuit, Saratoga Flakes.

2.—Serve with Soup:

Oysterettes, Saltina Biscuit, Saratoga Flakes, N. B. C. Soda Crackers, Uneeda Biscuit, Uneeda Lunch Biscuit, Dinner Biscuit, N. B. C. Pilot Bread, N. B. C. Butter Crackers.

3.—Serve with Salad or Coffee:

Saltina Biscuit, Saratoga Flakes, Uneeda Biscuit, Cheese Sandwich, Cheese Wafers, Peanut Sandwich, Premium Soda Crackers, Butter Thin Biscuit, Pretzeenos, N. B. C. Zwieback.

4.—Serve with Hot or Iced Tea, with Chocolate or Cocoa:

Social Tea Biscuit, Five O'Clock Tea Biscuit, Chocolate Wafers, Vanilla Wafers, Lemon Snaps, Cocoanut Dainties, Snaparoons, Nabisco, Anola, Lotus, Ramona Wafers, Cameo Biscuit, Tokens, Mallomars, Arrowroot Biscuit, Frutana, Marshmallow Dainties, Lady Fingers.

5.—Serve with Fruit Beverages, Ices or Fancy Jellies:

Nabisco, Anola, Lotus, Ramona Wafers, Cameo Biscuit, Chocolate and Vanilla Wafers, Five O'Clock Tea Biscuit, Social Tea Biscuit, Mallomars, Fig Newtons, Cocoanut Dainties.

6.—Serve with Hot or Cold Milk, or Malted Milk:

Uneeda Biscuit, Saltina Biscuit, Saratoga Flakes, Uneeda Lunch Biscuit, Butter Thin Biscuit, Cheese Sandwich, Peanut Sandwich, Frutana, Graham or Oatmeal Crackers, N. B. C. Soda Crackers, Royal Lunch Biscuit, Arrowroot Biscuit, Barnum's Animals.

Serve at Breakfast with Milk

Serve at Lunch

Serve at Dinner

Serve at Tea

Serve at Supper

Serve Between Meals

ALWAYS READY TO SERVE!!!!!

SOUPS

1.—Tomato Cream with Cheese Tid-Bit

Quart of milk, 2 tablespoons N. B. C. Cracker Meal, 2 tablespoons butter, 2 cups canned or fresh stewed tomatoes, 2 tablespoons minced onion, teaspoon each salt and sugar, ⅛ teaspoon baking soda, pepper to taste. Heat tomatoes, stir in soda; when foaming stops add onion and simmer for 10 minutes. Bring milk to scald in double boiler, add butter and N. B. C. Cracker Meal, cook until it thickens, then strain the hot tomato into it. Add seasonings. Sprinkle a few Cheese Tid-Bit on each cup or plate and pass more at table. The delicate cheese flavor blends appetizingly with the tomato.

2.—Black Bean Soup with Crisped Saltina Biscuit

Quart of water, 1 tablespoon N. B. C. Cracker Meal, 1 cup dried black beans, ¼ pound bacon, 1 small onion, 1 tablespoon bacon fat, 1 teaspoon salt, ¼ teaspoon each dry mustard, white pepper, cayenne or paprika, 1 hard-boiled egg, ½ lemon. Soak beans over night, drain, add quart cold water, bacon diced, and sliced onion. Cook slowly until beans are pulp. If water cooks away add boiling water to keep quantity a quart. Press through sieve. Return to fire, add N. B. C. Cracker Meal, seasonings and bacon fat. Cook until smooth and thick. Slice lemon and egg, putting some of each in each plate or cup of soup. Serve with lightly buttered and crisped Saltina Biscuit.

3.—Corn Chowder

Make same as Clam Chowder, using instead of clams 1 cup canned sugar corn or fresh corn cut from cob, and ½ cup minced sweet green pepper. Soak N. B. C. Soda Crackers for 2 or 3 minutes in cold milk and put one in each plate of chowder. For Clam Chowder see Recipe 8.

4.—Onion-Cheese Soup with Saratoga Flakes

Two tablespoons each N. B. C. Cracker Meal, grated cheese and chopped bacon or salt pork, ½ cup shredded onion, 2 cups each boiling water and milk, 1 tablespoon minced green pepper, 1 teaspoon each minced parsley and salt, white pepper to suit taste. Fry bacon until it begins to brown. Add onion and sweet green pepper and cook 5 minutes. Add boiling water and simmer 30 minutes. Heat milk to scald in double boiler, thicken with N. B. C. Cracker Meal, add salt, pepper and parsley, then turn in slowly the onion mixture. Stir until well blended. Sprinkle each cup or plate with the grated cheese and serve at once with toasted Saratoga Flakes.

5.—Oyster or Clam Soup with Oysterettes

One quart oysters or 2 dozen small clams, 1 quart milk, 2 tablespoons butter, 2 or 3 blades of mace if flavor is liked, teaspoon salt, white pepper to suit taste. Pick over oysters or clams, strain the liquor and scald them in it until they are plump, skimming off froth. Bring milk to scald with the mace, add seasonings and butter. Turn slowly into the oysters. Put a few toasted Oysterettes in each plate or cup, and send more to table with the soup.

6.—Oyster or Clam Bisque

Cook pint of oysters or clams in their own liquor until plump. Drain, saving liquor, and chop fine. Scald 3 cups milk in double boiler, thicken with 2 tablespoons N. B. C. Cracker Meal, add tablespoon butter, teaspoon each celery salt and minced parsley, ⅛ teaspoon white pepper. Add oysters or clams and the liquor. Serve with Saratoga Flakes.

Fried Smelts (Recipe No. 11)

7.—Crab, Lobster, Salmon or Tuna Bisque

Use 1 cup cooked or canned fish to 2 cups each boiling water and milk, 2 tablespoons each butter and N. B. C. Cracker Meal. Season with celery salt and cayenne or paprika. To the Crab, Salmon or Tuna Bisque add 1 tablespoon finely minced onion. To the Lobster Bisque use instead ½ teaspoon Worcestershire sauce. Serve with toasted Saltina Biscuit or Saratoga Flakes.

8.—Clam Chowder with N. B. C. Pilot Bread

One-third cup diced salt pork, 3 cups diced raw potato, 1 cup canned or fresh stewed tomato or raw tomato, 3 finely crushed Uneeda Biscuit, 1 small sliced onion, 18 chowder size hard clams, 2 cups each boiling water and milk, teaspoon salt, pepper to taste. If flavor is liked add ¼ teaspoon dried thyme. Fry pork brown in bottom of chowder kettle, add vegetables, cook 5 minutes, add boiling water, clams and liquor. Large clams should be cut in half. Cook until potatoes are soft. Scald milk, add crushed Uneeda Biscuit and seasonings, turn into chowder. Soak N. B. C. Pilot Bread, split, in cold milk. Put 2 halves in each plate and turn chowder over.

9.—Haddock or Cod Chowder

Make same as Clam Chowder, using 2 pounds fish freed from skin and bone, instead of clams. Cut fish in small squares.

10.—Salt Cod Chowder

Make same as Clam Chowder, using instead of clams 1 cup freshened and flaked salt cod.

FISH DISHES

11.—Fried Oysters, Clams, Scallops, Eels, Small Fish and Fillets

Mix N. B. C. Cracker Meal with salt and pepper to suit taste. Or instead of meal, crush fine and sift Uneeda Biscuit, N. B. C. Soda Crackers or Oysterettes. Beat an egg with a tablespoon cold water. This will be sufficient for a dozen large oysters or 6 portions of fish. Wash fish, pat dry with a soft cloth, dip in egg, roll in cracker dust and repeat until well covered. Fry light brown in deep fat hot enough to brown a crumb of bread in a minute. Serve with lemon slices, tartare or tomato sauce and Saltina Biscuit or Saratoga Flakes.

12.—Creole Oysters or Clams

Cook a pint of cleaned oysters or clams in their own strained liquor for 5 minutes. Drain off liquor into double boiler, add enough boiling water to make the quantity 1½ cups. Add ½ cup thick stewed tomato, teaspoon each minced onion and sweet green pepper, 2 tablespoons butter, and 1 crumbled Uneeda Biscuit. Season to taste with salt and pepper, cook until mixture thickens, add oysters or clams and turn into baking dish. Sprinkle top thick with crumbled Uneeda Biscuit mixed with 2 tablespoons melted butter. Bake until top is well browned.

13.—N. B. C. Scalloped Oysters

Crumb fine sufficient N. B. C. Soda Crackers or Uneeda Biscuit to make 2 cups. Butter baking dish, strew bottom with some of the crumbs, moisten with 2 tablespoons strained oyster liquor, and cover with a layer of small oysters, sprinkle with pepper and dot with butter. Repeat until dish is full, finishing with a layer of crumbs. Beat an egg with a cup of milk and turn in. Dot top with butter and bake covered for 10 minutes, then uncovered until well browned.

14.—N. B. C. Oyster Short-Cake

Scald quart of small oysters in their strained liquor for 6 minutes. Take out a cup of the liquor, put in double boiler, add 2 tablespoons butter, tablespoon N. B. C. Cracker Meal. Cook until thick, add ½ cup cream, celery salt and white pepper to taste, the oysters and the rest of the liquor. Put a layer of buttered Saltina Biscuit in bottom of casserole, then a layer of the oysters and some of the sauce. Repeat until casserole is full, finishing with a layer of crackers well buttered. Set in oven to get very hot and serve before crackers lose their crispness.

15.—Crab-Meat Au Gratin

Make white sauce of tablespoon each butter and flour and ¾ cup milk. When smooth stir in cup canned or fresh crab meat and 2 tablespoons cream. Simmer 3 minutes. Stir in 2 tablespoons grated cheese and cook a minute longer. Butter and crisp in oven Uneeda Biscuit. Put a spoonful of prepared crab on each, sprinkle with crumbed Uneeda Biscuit mixed with grated cheese. Pour a little melted butter on each and set in oven to brown lightly.

16.—N. B. C. Oyster Pot-Pie

Scald quart of oysters in their strained liquor. Take out oysters and keep warm. Add to liquor ¼ cup finely crumbled Oysterettes, 2 tablespoons butter, 3 tablespoons cream, celery salt and pepper to suit taste. Cook until thick, put in oysters. Put a layer of buttered Oysterettes in bottom of casserole, cover with the oysters, turn in sauce. Cover top closely with buttered Oysterettes. Bake covered for 10 minutes, then uncover and brown.

17.—Deviled Oysters

Beat egg yolk with ¼ teaspoon dry mustard, ⅛ teaspoon each celery salt and paprika. Roll and sift to a fine dust 3 N. B. C. Soda Crackers. Pick over and rinse 6 large or 8 medium oysters. Pat dry on a napkin. Dip in egg mixture then roll in cracker dust, repeat until well covered. Lay on greased broiler and cook brown under gas flame or over clear coal fire. Mix 3 tablespoons melted butter with a teaspoon of lemon juice and a little cayenne. Lay each oyster on a crisped Saltina Biscuit or N. B. C. Soda Cracker, and pour over each some of the butter sauce. Serve at once.

18.—Puget Sound Clam Patties

Cut out hard part of a pint of clams, chop rest fine. Mix with them 6 Premium Soda Crackers rolled and sifted, tablespoon flour, 2 tablespoons melted butter, a well-beaten egg, celery salt and cayenne to taste. If mixture is too dry to handle well, add a few spoonfuls of the clam liquor. Beat well, make into balls the size of an egg, pat flat and fry in half butter, half lard or other shortening.

19.—Clam Curry

Make a white sauce of tablespoon each butter and flour, and 1½ cups milk. When smooth stir in ¼ teaspoon curry powder wet with cold milk. Season with celery salt and paprika or cayenne, and add finely chopped hard-boiled egg. Cook pint of clams for 8 minutes in their strained liquor with a little boiling water added. Drain, chop and add to curry. Pour over well buttered Saltina Biscuit. Serve with boiled rice.

20.—Tuna or Salmon Pudding

Empty contents of pound can of fish in colander and turn boiling water over it. This removes the strong oily taste. Pick fine, mix with a cup of finely crumbled N. B. C. Soda Crackers or Oysterettes, a cup of boiling water, a teaspoon each minced onion and sweet green pepper, salt and pepper to taste and a well beaten egg. Put in buttered mold and steam for 40 minutes, or cover top with crumbs of Oysterettes moistened with melted butter and bake for 30 minutes. Serve with tartare sauce, tomato sauce or lemon quarters. Any cold, cooked fish may be used in similar way.

21.—Fish Chops or Croquettes

Flake fine any left-over cooked fish, or use a cup of canned lobster, crab, salmon or tuna. Mix with ½ cup crumbled and sifted N. B. C. Soda Crackers, and stir into a cup of hot white sauce made as for Crab Meat au Gratin. Let cool, add well-beaten egg, season with salt, pepper and a few drops of lemon juice. Let mixture stand until stiff. Shape into chops or croquettes. Coat with egg and cracker crumbs and set in cold place for an hour before frying. After chops are fried stick a piece of macaroni in each to represent chop bone and on this put paper chop frill or bit of lemon. Serve with tartare sauce.

22.—Creamed Shrimps

Make a cream sauce of 2 tablespoons butter, tablespoon flour, 1½ cups milk, celery salt and white pepper to taste. If canned shrimp is used, rinse well. Break shrimps in small pieces, sufficient to fill a cup, add to sauce and cook 2 minutes. Remove from fire and stir in a beaten egg. Turn into buttered baking dish, cover top closely with Oysterettes. Turn a little melted butter on each cracker and set in oven to brown.

23.—Deviled Shrimps

Brown 2 tablespoons flour, mix with 2 tablespoons butter and stir into ½ cup boiling water. Add cup finely chopped shrimp, crumbled yolks of 2 hard-boiled eggs, ⅛ teaspoon dry mustard, celery salt and cayenne to taste, and ½ teaspoon minced onion. Mix well, put in scallop shells or ramekins, sprinkle with 2 or 3 drops lemon juice, cover with finely powdered N. B. C. Soda Crackers, moisten with melted butter and set in oven until brown.

24.—Fish-and-Oyster Pie

Flake enough cold, cooked fish to make a cup. Salmon, halibut or cod is best. Butter fire-proof glass baking dish, strew bottom with finely crumbled Saltina Biscuit, cover with a layer of fish, then with small oysters that have been picked over and scalded in their strained liquor and drained. Sprinkle with pepper and melted butter. Repeat, finishing with cracker crumbs mixed with melted butter. Thicken a cup of the oyster liquor with a teaspoon each of flour and butter, and turn into dish. Decorate with Oysterettes lightly buttered and bake a rich brown.

25.—N. B. C. Finnan Haddie

Select a thick fish. Wash well, put in pan with cold water to cover, skin side up, and slowly bring to the simmer, then cook for 10 minutes. If the water boils the fish will be tough. Drain, pat dry on a soft napkin, and with a fork pick the flesh from the bones and skin. For every cup of fish is required a cup of thick cream sauce made of 2 tablespoons each butter and flour, a cup of milk, salt and pepper to taste. Sprinkle bottom of buttered baking dish with N. B. C. Soda Cracker crumbs, then a layer of fish, and a covering of sauce. Finish with layer of cracker crumbs with which has been mixed 2 tablespoons melted butter, 2 tablespoons grated cheese. Bake brown.

26.—N. B. C. Deviled Crabs

Mix ½ teaspoon dry mustard with tablespoon flour, then cream with 2 tablespoons butter. Bring a cup of milk to scald in double boiler, stir flour mixture in this and add 2 cups canned or fresh crab meat, ½ cup crumbled Saltina Biscuit, celery salt and cayenne to taste and a teaspoon lemon juice. Mix well, remove from fire, slightly cool, then put in crab shells or ramekins. Cover tops with sifted cracker crumbs mixed with a little melted butter and bake until well browned.

27.—Baked Crab Meat

Soak 4 Uneeda Biscuit in cold milk for 2 hours, then lift out of milk but do not drain, and beat well with 2 cups canned or fresh crab meat, 3 tablespoons melted butter, finely crumbled yolks of 3 hard-boiled eggs, celery salt and white pepper to suit taste. Chop egg whites very fine and add, then put in baking dish, cover top with crumbled Uneeda Biscuit, dot with butter and bake until light brown. If liked, a teaspoon of minced onion may be beaten in with the crab meat.

28.—N. B. C. Bungalow Toast

Stir together a cup of flaked cooked or canned fish, cup buttered Uneeda Biscuit crumbs, ½ cup thick stewed tomato, teaspoon minced onion, salt and pepper to taste. Heat scalding hot in double boiler, remove from fire and stir in beaten egg. Return to fire for 1 minute to cook egg then pile on buttered and toasted Uneeda Biscuit or N. B. C. Soda Crackers or Saltina Biscuit.

29.—Stuffed Baked Fillets of Fish

Fillets, which are just fish steaks boned and skinned, can be cut from any good sized, firm fleshed fish, usually from flounder, halibut, cod or haddock. For baked fillets, wash and pat dry 4 fillets of ½ pound or more each. Put bones to simmer with a slice of onion and 2 or 3 sprigs of parsley with water to cover. Butter baking dish, lay 2 of the fillets in it, cover with N. B. C. Stuffing, then lay on the other 2 fillets. Pour a little melted butter on top fillets and bake 20 minutes, basting with the stock drained from the bones, and having a tablespoon each of lemon juice and butter stirring in it. At the end of 20 minutes cover top fillets with N. B. C. stuffing, and bake until stuffing is browned. Serve with drawn-butter sauce. For N. B. C. Stuffing see Recipe 38.

30.—Meat Short-Cake

Put through food chopper sufficient cooked beef, mutton or pork to make 2 cups, adding 1 small onion and salt and pepper to taste. In skillet melt a tablespoon of butter and stir into this a tablespoon of flour, adding a cup of boiling water or stock made by boiling beef bones. When gravy is smooth stir in meat and onion, and add a few drops of Worcestershire sauce. Make a sauce of a cup of stewed tomato, 1 green sweet pepper minced, a tablespoon each butter and flour. Cook until thick. Toast and butter N. B. C. Soda Crackers, Uneeda Biscuit or Saltina Biscuit. Pile in dish with some of the meat between and turn over the tomato sauce. Serve very hot and before crackers lose their crispness.

31.—Beef Loaf

Put through food chopper ½ pound lean beef, ½ pound fresh pork, 5 Uneeda Biscuit and one slice fat salt pork. Mix well, add ½ cup sweet milk, one beaten egg, scant teaspoon salt, ¼ teaspoon each pepper and summer savory. Pack in well greased baking dish and bake slowly for an hour and a half, covering for the first half hour, then uncovering for the rest of the time. If the top grows dry baste with ½ cup boiling water in which tablespoon butter has been dissolved. Serve hot or cold with stewed tomatoes or chili sauce.

32.—Chicken Soufflé

Melt tablespoon butter, stir with it tablespoon flour, ½ teaspoon minced parsley, ½ teaspoon celery salt, pepper to taste. Add slowly a cup of hot milk and cook to a cream. Stir in ½ cup finely crumbed but not sifted Saratoga Flakes and a cup of chopped cooked chicken. Beat smooth the yolks of 2 eggs, take cracker mixture from fire and stir these in, then the egg whites beaten stiff. Turn soufflé in ramekins, sprinkle tops with some of the cracker crumbs moistened with a little melted butter and bake slowly for 30 minutes.

33.—Beef or Veal Pigeons

For every "bird" cut a slice of lean round of beef or veal about 2 inches wide and 4 inches long. For 6 or 8 "pigeons" make a stuffing of 3 N. B. C. Soda Crackers, ½ cup meat trimmings, whichever kind is used, and 2 tablespoons fat salt pork cubes. Put through food chopper, then season with salt, pepper, ½ teaspoon minced onion, a pinch of summer savory and a few drops of lemon juice. Mix with beaten egg, and spread each slice of meat with it, then roll meat and fasten with wooden toothpick. Put in baking pan, lay a thin slice of fat salt pork over each "pigeon," and put ½ cup boiling water in pan. Cover and bake slowly for 20 minutes, uncover, baste with butter melted in ½ cup boiling water, and bake uncovered for 30 minutes. If pork begins to scorch turn "pigeons" over so all sides can be browned. When done remove to hot platter, make gravy by adding a teaspoon of flour to pan gravy and turn over the "pigeons." Serve with currant jelly.

34.—Veal Scallop

Pick off meat from cold roast loin of veal. Crack bone and cover with cold water, and bring to simmer with ½ small sliced onion, few sprigs parsley, pepper and salt. Put meat through food chopper. Crumble fine sufficient N. B. C. Soda Crackers or Uneeda Biscuit to make 1½ cups. Mix with them 2 tablespoons melted butter, pepper and salt. After bones have simmered 2 hours strain off stock. In casserole or baking dish sprinkle enough of the cracker crumbs to cover bottom, then put in meat and turn in sufficient of the strained stock to moisten well. Cover with the rest of the crumbs, bake covered for a half hour, then uncover and brown. Instead of the stock, cream sauce with a few mushrooms chopped in it will make a richer dish.

35.—Crumbed Cutlet or Chops

Crush and sift N. B. C. Soda Crackers or Uneeda Biscuit. Beat an egg with a tablespoon cold milk. Have cutlets or chops cut ¼ inch thick, flatten them with the rolling pin. Mix with the cracker crumbs teaspoon salt, ½ teaspoon pepper. Brush cutlets with the egg, then dip them in the prepared crumbs, and fry light brown in half butter or butter substitute and half beef drippings. Keep warm in covered dish; stir into pan gravy a tablespoon flour, then slowly turn in ½ cup milk and cook smooth. Turn a little around not over cutlets, and serve **rest to table in gravy boat.**

36.—Veal and Ham Pie, N. B. C. Style

Cut up ¾ pound of veal in 1½ inch squares and about ½ inch thick. Cut up ½ pound cooked ham in same size pieces. Put veal bones to cook in water to cover for an hour, then strain off liquid, add to it a teaspoon minced onion, 2 tablespoons tomato pulp and pepper to taste. Boil for 20 minutes 4 eggs, chill and cut in slices. Butter a casserole or deep glass pie dish and put in a layer of the veal —it should be uncooked—sprinkle with pepper and a tablespoon fine Uneeda Biscuit dust. Next put in a layer of ham and on top of this some of the sliced egg, dotting egg with butter. Repeat, making 2 layers of all the ingredients. Turn in the strained gravy of which there should be a cupful, then cover top with Uneeda Biscuit which have been soaked for 5 minutes in cold milk. Dot with butter, cover and bake slowly for an hour, then uncover and bake for 30 to 40 minutes longer. Use no salt; the ham supplies it.

37.—Dried Beef Au Gratin

Scald ¼ pound dried beef, drain dry. Melt 2 tablespoons butter in skillet, put beef in this and stir for 5 minutes. Stir in a tablespoon flour, and add slowly a cup of milk. When cooked smooth and thick, add 2 tablespoons grated cheese and a few drops of Worcestershire sauce. Have ready buttered and crisped Uneeda Lunch Biscuit. Pile dried beef on these and serve at once.

38.—N. B. C. Poultry Stuffing

Crush fine, but do not sift, sufficient Uneeda Biscuit, Premium or N. B. C. Soda Crackers to make a cupful. Melt ¼ cup butter in ⅓ cup warm milk, season with celery salt, pepper, teaspoon minced parsley, teaspoon summer savory. Mix with the cracker crumbs. This is sufficient to stuff a 4-pound chicken. Minced onion may be substituted for the parsley.

39.—Fried Chicken

Roll and sift N. B. C. Soda Crackers, 6 or 7 will be sufficient. Have chicken cut up in convenient pieces for frying, and the breast bone removed. Some cooks take out the thigh bones too. Cover with cold water to which ½ cup of sweet milk has been added and let stand for an hour. Pat dry with napkin. Season cracker crumbs with a little salt and pepper. Beat an egg with a tablespoon of milk. Dip chicken in egg, then roll in cracker crumbs and fry golden brown in deep fat. Remove to heated platter and set in oven. Into pan gravy turn ½ cup rich milk, stir well, and serve with chicken, but not turned over it.

40.—Chicken N. B. C. Style

Cut in pieces, do not chop, sufficient cold fricasseed or boiled chicken to make a pint. Heat it hot in a cup of the stock or gravy. Add a cup of milk and thicken with a tablespoon of butter mixed with a tablespoon of flour. Chop 2 hard boiled eggs and ¼ cup fresh or canned mushrooms. Crush sufficient Saltina Biscuit to make 1½ cups. Mix with these a tablespoon melted butter and pepper, but no salt. Sprinkle a layer of the crumbs in bottom of casserole and put in the chicken. Cover with the rest of the crumbs. Cook covered for 25 minutes, then uncover and brown.

EGG, CHEESE AND VEGETABLE DISHES

41.—Blushing Bunny

Melt 2 tablespoons butter in skillet, fry in it for 5 minutes a seeded and minced sweet pepper and a teaspoon minced onion. Stir in a cup of fresh tomato, skinned and chopped, or a cup of canned tomato, using the thick part. Pepper to taste. Lay in the sauce for a minute, turning so both sides are coated, either Saltina Biscuit, N. B. C. Soda Crackers or Uneeda Biscuit. Lift out carefully to a hot platter. On each cracker lay a poached egg and turn the sauce around the squares. Border with buttered and crisped crackers, whichever kind is used. Sprinkle lightly with grated cheese and set in oven for a minute to melt cheese.

42.—Creamed Eggs, Uneeda Lunch Style

Make a white sauce of tablespoon each butter and flour and a cup of milk. Season to taste with salt and pepper. Boil 6 eggs for 20 minutes, chill, peel and cut in half lengthways. Toast and butter 12 Uneeda Lunch Biscuit. Lay these in deep platter. Lay half an egg on each biscuit. Turn hot sauce over them.

43.—Baked Uneeda Lunch Biscuit and Milk

Butter Uneeda Lunch Biscuit and put in baking dish. Make a thin white sauce of teaspoon each flour and butter, 1½ cups milk, season with celery sauce, white pepper or paprika. When the sauce boils stir into it ¼ cup grated cheese and turn over the biscuit. Cover with more biscuit that have been dipped, not soaked, in cold milk, dot with butter and bake 15 minutes or until brown. Do not crowd the biscuit for they will swell, and use plenty of sauce.

44.—Deviled Ham and Eggs, N. B. C. Style

Toast and butter a Royal Lunch Biscuit or Uneeda Biscuit for each person. On this lay a piece of broiled ham or bacon. On this lay a neatly poached egg, and turn over all a white sauce made as for Scalloped Eggs au gratin, but seasoned hot with ⅛ teaspoon mustard, cayenne and a few drops of lemon juice. Sprinkle yolk of each egg with a little minced parsley.

45.—Stuffed Tomatoes

Scoop out some of the tomato pulp after cutting off top section. Put in each a small bit of butter, then fill with the same stuffing as for Stuffed Celery. Put a bit of butter on top, and bake in oven, putting a little boiling water in pan and cook for 20 minutes, but not long enough to burst tomatoes. Stuffed Celery, Recipe 54.

46.—Uneeda Biscuit Cheese Scallop

In the bottom of a buttered baking dish put a layer of coarsely broken Uneeda Biscuit, sprinkle liberally with grated cheese and turn in a little plain white sauce made as for Scalloped Eggs. Repeat, finishing with a layer of grated cheese. On top arrange Uneeda Biscuit which have been dipped in cold milk, and have a little melted butter poured on each. Sprinkle lightly with the cheese. Cover and bake 10 minutes, then uncover and bake until the Uneeda Biscuit begin to curl and turn brown, which will be in about 10 minutes more. The scallop may be made with any unsweetened N. B. C. Crackers, such as Saltina Biscuit, Saratoga Flakes, Oysterettes or Uneeda Lunch Biscuit.

47.—Scalloped Eggs Au Gratin

Boil 4 eggs hard, shell and cut in slices. Crumble enough Oysterettes or N. B. C. Soda Crackers to make ½ cup, and mix with them tablespoon melted butter. Grate sufficient cheese to make ½ cup, and prepare 2 cups of white sauce of 2 tablespoons each flour and butter, 2 cups milk. Sprinkle bottom of baking dish with a layer of the buttered cracker crumbs, turn in a little sauce, then a layer of the eggs and sprinkle with the cheese. Repeat, finishing with a thick layer of cheese-sprinkled crumbs. Bake until well browned. Finely minced, cooked ham may be used instead of the cheese, but then, of course, the dish will not be au gratin.

48.—Italian Eggs

In the bottom of buttered custard cups put a layer of crushed and sifted N. B. C. Soda Crackers, then a spoonful of chopped lamb kidney which has been simmered until tender, then the gravy thickened with flour and butter, and seasoned with salt, pepper and a little minced onion. Break in a fresh egg, being careful not to burst yolk. Put in a spoonful of the kidney sauce and top with the buttered crumbs. Set custard cups in pan of hot water and bake until tops are brown. For an extra rich dish sprinkle top with grated cheese.

49.—East Indian Eggs

Boil 6 eggs hard. Slice off larger end so that each will set upright. Butter Saltina Biscuit, place in baking dish. On each set an egg. Turn in sufficient cream sauce made as for Scalloped Eggs, but with ¼ teaspoon curry powder, a few drops of lemon juice and cayenne sufficient to give a hot taste added, so that only the tops of the eggs show above it. Sprinkle on sauce, but not on eggs, finely crumbled Saltina Biscuit mixed with a tablespoon melted butter and a tablespoon minced green pepper and onion mixed. Pour a little melted butter on each egg top. Set in oven until crumbs are browned.

50.—Uneeda Biscuit Rarebit

Melt 2 tablespoons butter in skillet and fry in it for 5 minutes 2 tablespoons skinned, seeded and minced green pepper and a teaspoon minced onion. Add 2 tablespoons cream, ¼ cup grated cheese and a tablespoon chili sauce. Remove from fire and stir in 2 beaten eggs. Return to fire for a minute to cook eggs, then serve on toasted and buttered Uneeda Biscuit.

51.—N. B. C. Cheese Wafers Scallop

Cover bottom of buttered baking dish with a layer of buttered N. B. C. Cheese Wafers. Cover these with peeled and sliced fresh tomato, or the thick part of canned tomatoes. Pepper but do not salt, and sprinkle with a little minced onion or parsley. Repeat with another layer of buttered Cheese Wafers and tomatoes, then if fresh tomatoes are used turn in ½ cup hot water. If canned tomatoes are used, use ½ cup hot tomato juice. Cover top with Cheese Wafers, dot these with butter. Bake covered for 15 minutes, then uncover and brown.

52.—Scalloped Caulflower

Wash and soak cauliflower for 10 minutes upside down in slightly salted water, then rinse and cook until tender. Drain, break apart in clusters, using 2 forks. Put in buttered baking dish, stems down, and turn over a sauce made of 1 cup finely crumbled Uneeda Biscuit or N. B. C. Soda Crackers, 2 tablespoons melted butter, 6 tablespoons milk, pepper and salt to taste and a beaten egg. Keep out a tablespoon dry cracker crumbs to sprinkle over the top. Bake covered 10 minutes, then uncover and brown. Spring cabbage, cooked until tender and cut in small pieces, may be prepared in similar fashion and is as delicate as cauliflower.

53.—Potato Puff

Crumble and sift N. B. C. Soda Crackers or Uneeda Biscuit. Beat 3 cups freshly boiled potatoes with 2 tablespoons butter, 2 tablespoons hot milk until smooth and light. Beat 2 eggs and add also ¼ cup grated cheese, salt and white pepper to taste. Butter baking dish, shake cracker crumbs in it until bottom and sides are coated, then put in potato. Sprinkle top with crumbs and dot with butter. Bake 20 minutes or until well browned.

54.—Stuffed Celery

Use large outside stalks, scrape and put in cold water until wanted. Crumble very fine 3 or 4 N. B. C. Peanut Sandwiches. Mix with the crumbs a tablespoon melted butter and a teaspoon minced ham. Season with celery salt and paprika. Dry celery, and pack some of the stuffing in each stalk. Serve as relishes at chafing dish suppers.

DESSERTS AND SWEETS

55.—Fruit Ice Cream and Ramona Wafers

Sprinkle 2 quarts ripe strawberries or raspberries, or peeled and cut-up peaches with 2 cups of sifted sugar, mashing the fruit well. Let stand for an hour. If peaches are used squeeze over them the juice of ½ lemon. Bring to the scald in double boiler 4 cups milk. Mix with this the fruit pulp which has been put twice through a sieve, first cooling the hot milk. Add a cup of cream and more sugar if not sweet enough, then freeze. When ready to serve, decorate with Ramona Wafers and Maraschino cherries or whole berries dipped in granulated sugar. When serving cut cream so that a Ramona Wafer rests on top of each slice, and pass more of the little dainties on a cake plate. Ramona Wafer flavor goes particularly well with fruit ices.

56.—N. B. C. Graham Crackers Ice Cream

Crumble enough N. B. C. Graham Crackers to make a cup, and chop enough English walnuts or pecans to make ½ cup. Soak in a cup of boiling water to which a tablespoon of lemon juice and a little shredded lemon peel have been added, ¼ cup seedless raisins until they look plump. Mix nuts and cracker crumbs, drain raisins and add, then strain over all the water in which the raisins were soaked. Let soak for 10 minutes. Make the Vanilla Ice Cream, using only 2 cups of milk, 1 cup cream. After milk mixture is cold stir in the prepared crumbs. Mix well and freeze. Instead of vanilla flavoring, lemon or almond may be used.

57.—N. B. C. Cocoanut Dainties Ice Cream

Crumble sufficient N. B. C. Cocoanut Dainties to make a cup, making the crumbs as fine as possible. Heat milk as for Vanilla Ice Cream, and soak the crumbs in a cup of it for 20 or 30 minutes. Make rest same as for Vanilla Ice Cream but flavor with almond or lemon, and stir in soaked crumbs after the eggs are added. When ready to serve, turn out and sprinkle top with Cocoanut Dainties crumbs.

58.—Snaparoons Orange Custard

Make a rich cornstarch custard as for N. B. C. Atlantic Islands. In the bottom of a deep glass dish put a layer of Snaparoons and over them slice sweet oranges. Sprinkle fruit with sugar and crumbled Snaparoons. Chill custard and turn over fruit just before serving.

59.—Fruit Jelly with Nabisco Wafers

Skin and divide into sections 2 oranges, and cut each section in half if large; prepare similarly half as much grapefruit. Soften a tablespoon of gelatine in cold water to cover, then dissolve in ¾ cup boiling water to which ¾ cup sugar and juice of ½ lemon has been added. Cool, and strain over fruit. Let stand until firm, then arrange Nabisco Wafers in sherbet glasses and pile jellied fruit in center.

60.—Vanilla Ice Cream with Anola Wafers Border

Bring to scald in double boiler 4 cups milk. Mix cup of sugar with a tablespoon of cornstarch and wet with ¼ cup cold milk, then stir into the hot milk and cook, with frequent stirring, for 15 or 20 minutes. Beat 2 eggs with 2 tablespoons sugar. Turn over these a cup of the hot milk, stirring well, then quickly turn back into rest of hot milk and cook for a minute longer. Cool, flavor with a teaspoon or more of vanilla extract and freeze. Mold in brick; when ready to serve turn out and border with Anola Wafers.

61.—N. B. C. Ice Cream Sandwiches

Soak tablespoon gelatine in cold milk to cover for 5 minutes. Bring to scald in double boiler 3 cups milk, 1 cup cream. Dissolve in this the softened gelatine. Stir in 1½ cups sugar, and when it has dissolved strain milk and flavor with teaspoon vanilla. Partially freeze after cooling, then stir in quickly a cup of whipped cream and complete freezing. Pack in oblong mold, cover closely and bury in salt and ice for 2 or 3 hours. If Chocolate Ice Cream is desired, dissolve with the sugar 1½ squares of unsweetened chocolate scraped fine, or ½ cup cocoa. This makes a good solid ice cream that does not melt quickly. Slice in pieces the size of whatever N. B. C. cracker is used and ½ inch thick. Put between N. B. C. Graham Crackers or Oatmeal Crackers, Butter Thins, Tokens, Social Tea Biscuit, Five O'Clock Tea Biscuit, Chocolate Wafers or Vanilla Wafers, Arrowroot Biscuit, Doris Biscuit or Snaparoons. For a very dainty form of ice cream sandwich, lay 2 Ramona, Nabisco, Lotus or Anola Wafers on an individual plate, on these put the slice of cream and cover with two more of whatever delicate N. B. C. biscuit is used. The larger ice cream sandwiches can be served at children's parties, and the dainty little ones at afternoon teas or receptions. Work quickly and serve instantly.

62.—N. B. C. Graham Crackers Pudding

Crumble fine enough N. B. C. Graham Crackers to make 1¾ cups. Mix with them ½ cup flour, ¾ cup molasses, ½ cup finely chopped suet, cup of milk, cup of seedless raisins, a pinch of salt and a teaspoon baking soda dissolved in a tablespoon boiling water. Put in mold, filling ¾ full, and steam for 2 hours. Serve with lemon sauce. N. B. C. Oatmeal Crackers may be used instead of N. B. C. Graham Crackers.

63. Fig Newtons Ice Cream

Crumble sufficient Fig Newtons to make a cup. Mix with 2 tablespoons of syrup from preserved ginger, a tablespoon of lemon juice and cold water sufficient to make altogether ¾ cup. Soak Fig Newtons crumbs in this for 20 or 30 minutes. Cut up the equivalent of the preserved ginger to make a tablespoon and stir in with the crumbs. Make Vanilla Ice Cream and partially freeze, then open freezer and beat in the prepared crumbs and finish freezing. This is a most delicious and novel ice cream, particularly good to serve with iced tea or tea punch.

64.—N. B. C. Oatmeal Crackers Ice Cream

Crumble enough N. B. C. Oatmeal Crackers to make a cup. Cook a cup of sugar with ½ cup water for 10 minutes. Beat 3 eggs, yolks and whites separate, then together. Have ready 2 cups of cream whipped. Turn the hot syrup over the beaten eggs, beating all the time and until cool, then beat in a teaspoon of vanilla and the whipped cream. Stir in half the crumbs and freeze. Sprinkle cream thickly with the rest of the crumbs when it is turned out for serving.

65.– Banana Whip with N. B. C. Vanilla Wafers

Mash sufficient banana with 2 tablespoons lemon juice and ½ cup sugar to make a cupful. The lemon juice keeps the pulp from discoloring. A silver pierced fork should be used for mashing. Cover a tablespoon of gelatine with ¼ cup cold water, about 5 tablespoons — and let stand for 5 minutes. Heat prepared banana pulp in double boiler and stir gelatine, which is then softened, in. When it begins to cool, beat cream with the fork and gradually fold in the stiffly whipped whites of 2 eggs. In the bottom of glass cups or parfait glasses put N. B. C. Vanilla Wafers and pile high with the banana whip. Crumble a wafer or two and sprinkle tops lightly.

66.—N. B. C. Zwieback Banana Pudding

Butter and sprinkle with sugar N. B. C. Zwieback, putting a layer of these in a glass serving dish. Slice bananas over them, sprinkling with lemon juice and sugar. Repeat, then turn over a custard made as for N. B. C. Atlantic Flakes, letting it cool before using. Chill, and just before serving cover part of the top with whipped cream. For Vanilla Ice Cream see Recipe 69.

67.—Chocolate-Nut Pudding in Lotus Wafers Cases

Bring to scald 2 cups milk in double boiler. Mix 2 tablespoons grated chocolate with ½ cup sugar, 4 tablespoons cornstarch, wet to paste with a little cold milk and stir into hot milk. Stir continuously and cook for 12 minutes, then add ¾ cup of chopped English walnuts or pecans and a teaspoon of vanilla. Turn into mold and let chill for 3 hours. Lay Lotus Wafers in flat dish. Break up the Chocolate-Nut Pudding into irregular masses with a fork, and put a little heap on each Lotus Wafer. Around the pudding make a box of the Lotus Wafers. The pudding will hold them in place firmly. Serve with plain or whipped sweetened cream. If whipped cream is used some may be piled on each little case of pudding.

68.—N. B. C. Cocoanut Dainties Maple Whip

Crumble enough N. B. C. Cocoanut Dainties to make a cup. Soften a tablespoon of gelatine in a cup of cold water. In saucepan put ½ cup boiling water, a cup of brown and a cup of maple sugar, or use all maple sugar. If brown sugar cannot be obtained, white may be used. Heat sugar mixture to the boiling point and simmer for 10 minutes. Mix slowly the syrup and gelatine water, strain and let cool. Beat the whites of 2 eggs stiff, and when the maple mixture is cold but not set, beat hard with the egg beater, adding gradually the egg whites and Cocoanut Dainties crumbs. Chill, and serve with a custard sauce made with the egg yolks.

69.—N. B. C. Atlantic Islands

Make a rich custard of 2 cups milk brought to the scald in the double boiler, then a heaping tablespoon cornstarch mixed with ½ cup sugar stirred in and the cooking continued until mixture thickens. Beat yolks of 2 eggs, turn ½ cup of the cornstarch-milk over them and quickly stir back into the rest of the milk. Cook for a minute, then flavor with a teaspoon vanilla, lemon or almond and chill. Turn into pretty glass serving dish and lightly drop an equal number of pink and white N. B. C. Atlantics on the semi-firm custard. On each Atlantic put a candied cherry.

70.—Anola Wafers Cakes

(For Valentine, Engagement or Heart Parties)

One package of Anola Wafers will make a dozen of these pretty little cakes. The white of 1 egg, 1 cup sifted sugar, 1 teaspoon lemon juice and ½ teaspoon cornstarch will give icing sufficient for 2 or 3 dozen. If half the icing be colored pink with 2 or 3 drops of harmless vegetable coloring and flavored with rose it makes an attractive variation. Since the rich creamy filling of Anola Wafers is flavored with vanilla, the icing should be something that contrasts tastily. Beat egg white until it is frothy, not stiff, then sprinkle with a tablespoon of the sugar with which the cornstarch must be sifted. Beat again for 5 minutes, add another tablespoon of the sugar and beat again, and so on until all the sugar is used, then beat in the lemon juice and the coloring if any is used. In the picture the solid hearts are made of pink icing, also the rim around them, but white icing is used to put 2 Anola Wafers together. For the outline of hearts, white icing is used, with pink icing to put together. The icing will dry hard in about 1½ or 2 hours. If a pastry tube is handy use that for decorating, but very pretty work can be done with a wooden skewer.

71. Golden-Rod Sandwich Chocolate Custard

Scald in double boiler 2 cups rich milk. Mix table spoon corn starch with teaspoon flour, wet to paste with cold milk and stir into hot milk. Cook [illegible] constant stirring, for 10 minutes. Mix ½ cup sugar and ½ cup cocoa or 1½ squares scraped chocolate, and stir into milk. Beat well to remove all lumps. Remove from fire, stir in the beaten white of 1 egg and the yolks of 2, and flavor with teaspoon almond or vanilla. Cool. In bottom of pudding dish lay Golden-Rod Sandwiches and turn over them the chocolate custard. Cover with a meringue of the remaining egg white beaten stiff with a tablespoon of sugar and a few drops of vanilla. Serve immediately so that the crackers will not become too soft.

72.—N. B. C. Cocoanut Dainties Pie

Crumble fine sufficient N. B. C. Cocoanut Dainties to make ½ cup. Beat the yolks of 3 eggs and the whites of one with 1 tablespoon corn-starch and 2 tablespoons sugar. Add the finely crumbled Cocoanut Dainties. Bring to the scald in double boiler 2 cups milk. Turn a cup of the hot milk over the egg mixture, stirring all the time, then quickly turn back into rest of the milk and remove from fire. Line deep pie plate with rich pie paste and turn the custard into it. Bake until firm. Remove from oven and cool. Spread over top of pie a layer of tart jelly such as currant or apple and cover with meringue made of the egg whites beaten stiff with 2 tablespoons of sugar. Set in oven with door open for 10 minutes or until meringue colors slightly. Eat same day it is made. For Chocolate Cocoanut Dainties Pie, cook ¼ cup cocoa with the milk before adding egg mixture, and omit the jelly.

73.—Zu Zu Ginger Snaps Pudding

Pound and roll to fine crumbs sufficient Zu Zu Ginger Snaps to make a cupful. Mix with the crumbs a pinch of salt, ½ cup beef suet chopped very fine, 2 tablespoons flour, ¼ cup sugar and ½ teaspoon ground ginger. Beat 2 eggs and stir with the rest. Stir in last of all ½ cup boiling water in which ½ teaspoon baking soda has been dissolved. Stir hard until the foaming ceases, then turn into pudding mold, leaving space for swelling, cover closely and boil for 3 hours. Serve with lemon sauce or hard sauce flavored with nutmeg.

74.—Yankee Pudding

Butter pudding dish, cover with buttered Uneeda Lunch Biscuit. Scatter over them seedless raisins, a little thinly shaved lemon peel and a little citron. Repeat, finishing with a layer of the biscuit, buttered side up. Beat together 4 cups fresh milk, 2 eggs, cup of sugar, ½ teaspoon cinnamon and ¼ teaspoon nutmeg, a pinch of salt and a teaspoon of vanilla or lemon extract. Turn this over the biscuit and let stand for 2 hours. They should swell to nearly twice their original size and be very moist. If necessary add more milk. When soaked for the proper time bake for an hour in a slow oven. If baked right the pudding will be well raised and light. Even if it does fall, however, it will taste all right. The heat *must not* be sufficient to boil the custard, if it is the pudding will be watery instead of a delicate firm texture. No sauce is required. This pudding can have seedless raisins scattered over the top just before it is baked enough.

75.—N. B. C. Zwieback Charlotte

Butter a baking dish, line it with N. B. C. Zwieback well buttered on both sides. Put in a layer of tart apples, pared, cored and cut in thin slices, making the layer ½ or ¾ inch thick. Sprinkle with sugar and cinnamon. Make a second layer of N. B. C. Zwieback and apples, finishing with well buttered Zwieback, sprinkled with sugar and cinnamon. Bake in a very slow oven for 1½ hours, then uncover and bake until brown. Juicy apples should be selected, for they supply all the moisture for the pudding. Serve with cream, or with hard sauce flavored with nutmeg.

76.—N. B. C. Apple Pudding

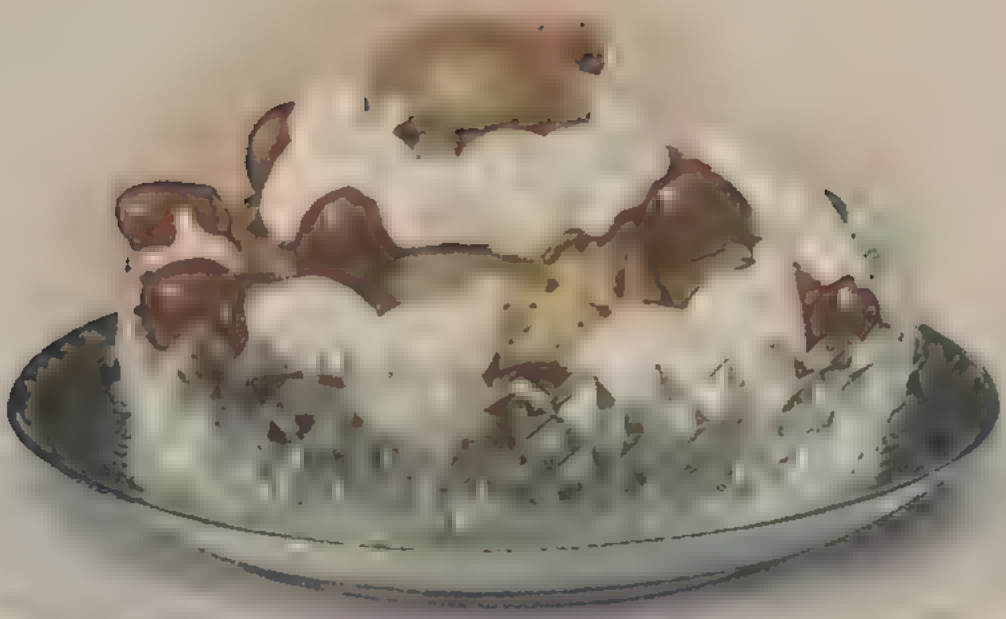
Crumble sufficient Fig Newtons to make a cup and an equal quantity of Frutana, and chop fine pared and cored tart apples to an equal amount, sprinkling with the juice of ½ lemon. Cream ¼ cup sugar with ¼ cup butter or butter substitute, then beat with the yolks of 3 eggs, and the other ingredients, and finally the well beaten egg whites. If the apples are sufficiently juicy no liquid need be added, but if rather dry add ½ cup boiling water. Put in pudding dish, grate nutmeg over the top or sprinkle with cinnamon mixed with sugar, and bake for 30 or 40 minutes. Serve with cream or hard sauce flavored with lemon.

77.—Cameo Biscuit Fruit Pudding

Use raspberries, strawberries, huckleberries, fresh or canned. Heat, adding sugar to suit taste. Cook until berries are soft, then put through a sieve to remove seeds and thicken with a tablespoon cornstarch. In bottom of pudding dish—a glass one will do, for there will be no further cooking—put a layer of Cameo Biscuit and turn over these the fruit sauce which has been partially cooled. Fill dish with the sauce, then on top lightly lay Cameo Biscuit, alternating with marshmallows cut in half, putting a bit of candied cherry on each marshmallow. Stand in ice chest to get very cold, and serve with cream and sugar. This pudding makes a good substitute for ice cream, and is easily and inexpensively made. If the fruit sauce is made sufficiently thick it may be made the day before, and the Cameo Biscuit with their delicate chocolate cream filling will not sink below the surface.

78.—N. B. C. Peach Pudding

Use canned or fresh peaches. If the latter, scald and pull off skins. In baking dish put a layer of the peaches, sprinkling with sugar. For fresh fruit add 1½ cups boiling water. For canned peaches use the strained juice. Cover and bake for 20 minutes if canned, 30 minutes for fresh. Drain off juice, cool, then mix with it a cup of rich milk, 2 well beaten eggs, a cup of finely crumbled N. B. C. Zwieback or N. B. C. Arrowroot Biscuit, a tablespoon of flour with which a teaspoon of baking powder has been mixed, a tablespoon of melted butter and ½ cup sugar. Mix well, heat in double boiler but do not cook, then turn over peaches and brown in quick oven. Serve hot with hard sauce, or chilled with cream.



79.—Lorna Doone Apricot Short-Cake

Drain a can of apricots, and put a layer of them in glass serving dish. Cover with Lorna Doone Biscuit, placing these so that they stand up around the fruit. Around the border of Lorna Doone Biscuit put choppe l apricots, sprinkling with sugar. Cover fruit pile with a single Lorna Doone, and on this lay a slice of apricot. Decorate with Maraschino cherries, and when ready to serve pile on cream whipped stiff with tablespoon of sugar and ½ teaspoon vanilla. Serve immediately before the Lorna Doone Biscuit have time to moisten too much.

80.—Cameo Biscuit Chocolate Pudding

Make a chocolate custard as for N. B. C. Golden-Rod Chocolate Custard, and turn over Cameo Biscuit as before. Decorate top with Cameo Biscuit and marshmallows. The chocolate filling of Cameo Biscuit makes them particularly nice when used in this manner.

81.—N. B. C. Appled Ginger Snaps

Pare, core and cut up sufficient tart apples to make 3 cups. Put in double boiler with ½ cup sugar and ½ cup boiling water, and cook until soft enough to whip. They will seem quite watery but will stiffen up after cooling. Butter baking dish and lay in it N. B. C. Ginger Snaps, buttering each lightly. Turn over these the cooled apples, and cover with a meringue of 2 egg whites whipped stiff with a tablespoon of sugar. Set in oven for the meringue to brown. Serve very cold. No sauce is needed.

82.—N. B. C. Prune Pudding with Vanilla Wafers

Soak a pound of prunes over night after washing well through several waters. Next day cover with fresh water, adding a little shaved lemon rind. Cook, preferably in the double boiler, until soft and plump, drain, remove seeds and chop with a cup of sifted sugar. The liquid, chilled and sweetened, makes a wholesome and refreshing drink. Beat prune pulp until smooth, then add, still beating, the stiffly whipped whites of 3 eggs and ¼ teaspoon cinnamon. In glass baking dish put a layer of N. B. C. Vanilla Wafers and on these pile the prune whip. Bake for 15 minutes, chill and serve with cream or with a custard sauce made of the egg yolks. N. B. C. Chocolate Wafers may be used instead of the Vanilla Wafers.

83.—N. B. C. Tapioca Mallomars Custard

Soak 2 tablespoons tapioca in ½ cup cold water for 15 minutes if the quick-cooking kind is used, or for 2 or 3 hours if the pearl sort. Heat 2 cups rich milk in double boiler; when it is at the scald stir in the softened tapioca which will have soaked up all the water. Cook until clear, which will be in 10 or 15 minutes. Beat 3 egg yolks with ½ cup sugar, remove tapioca from fire and beat in the eggs, also teaspoon vanilla extract. In bottom of glass baking dish lay Mallomars, turn the tapioca over them after cooling a little so that the delicious little cakes will not float to the surface. Make a meringue of the egg whites whipped stiff with 2 tablespoons sugar, pile on the pudding and set in very moderate oven with the door open for 15 minutes when meringue will be firm and slightly brown. No sauce is required.

84.—Lorna Doone Individual Berry Short-Cakes

Wash and slightly mash strawberries, raspberries or huckleberries with sugar sufficient to make quite sweet. Don't crush the fruit so that its shape is lost, but enough to spread it with ease. Allow 3 Lorna Doone Biscuit to each little cake. Turn up the flat side of the bottom and middle layer, spreading each with the prepared berries. Cover with the third short-cake, and heap with whipped cream when just ready to set before the guests. In this way the delicate crispness of Lorna Doone Biscuit is preserved.

85.—Lorna Doone Marshmallow Short-Cake

Heat ½ cup milk in double boiler, and cover teaspoon gelatine with a tablespoon cold water for 5 minutes, then dissolve in the hot milk. Stir in a tablespoon melted butter, a cup of powdered sugar or sifted granulated sugar, and whatever flavoring is desired. Beat until cold. Spread Lorna Doone Biscuit with this and put three together for each person, short-cake fashion. Put some of the gelatine cream on top and surmount with the half of a marshmallow.

86.—Lorna Doone Chocolate-Nut Short-Cake

Shave sufficient sweet chocolate to make ⅓ of a cup. Put in pan over boiling water with 2 tablespoons melted butter and stir until melted and smooth. Chop ½ cup English walnuts or pecans and stir in the chocolate. Flavor with a shake of cinnamon. Be careful not to use too much, and spread between and on top of Lorna Doone Short-Cake, or spread between only, and pile whipped cream on top.

87.—Lorna Doone Cocoanut Short-Cake

Use the Marshmallow Short-Cake filling, adding to it ½ cup prepared cocoanut, or use the above recipe for filling, omitting the nuts and putting ½ cup prepared cocoanut in their place.

88.—Lorna Doone Fig Short-Cake

Chop enough figs to make a cupful. Put in double boiler with tablespoon lemon juice, tablespoon melted butter, ¼ cup sugar, 2 or 3 tablespoons boiling water and a tiny pinch of salt. Cook and stir until like butter. Spread between Lorna Doone Biscuit and cover top with whipped cream.

89.—N. B. C Maple-Nut Short-Cake

Cook a cup of maple sugar with a cup of boiling water and a pinch of cream of tartar until it spins a thread. Have ready ½ cup chopped walnuts or pecans. Beat an egg white stiff, turn hot syrup on this, beating all the time, and gradually beat in the nuts. If mixture gets too stiff add a tablespoon boiling water. Spread between Lorna Doone Biscuit and on top of each pair of short-cakes put a half nut meat which has been dipped in the maple frosting.

90.—N. B. C. Lady Fingers Charlotte Russe

Line a Charlotte Russe mold or any flat surfaced, deep mold with N. B. C. Lady Fingers, using them entire or carefully splitting them with a thin bladed knife. If split put the flat side inward. Beat a pint of cream stiff, then beat in ⅔ cup-sifted sugar—powdered if obtainable—a teaspoon vanilla or almond flavoring and the dry whipped whites of 3 eggs. Turn this into the lined mold and chill thoroughly, then turn out carefully.

91.—Lorna Doone Violets

Use 3 Lorna Doone Biscuit to each "Violet." Spread grape jelly between. Cut in small pieces ¼ pound marshmallows. Heat but do not boil ½ cup grape juice, or add to ½ glass grape jelly ¼ cup boiling water. Soak marshmallows in the grape juice for 3 hours. Whip a cup of cream stiff, beat the marshmallows into it and turn over the Lorna Doone Biscuit. A glass of grape jelly may be whipped with the whites of 2 eggs instead of the marshmallow-cream mixture. Either will be a beautiful shade of violet. This is a delicious and attractive dessert to serve at a violet or Easter luncheon. Do not put whip on the short-cakes until just ready to serve.

92.—Lorna Doone Ice Cream Short-Cake

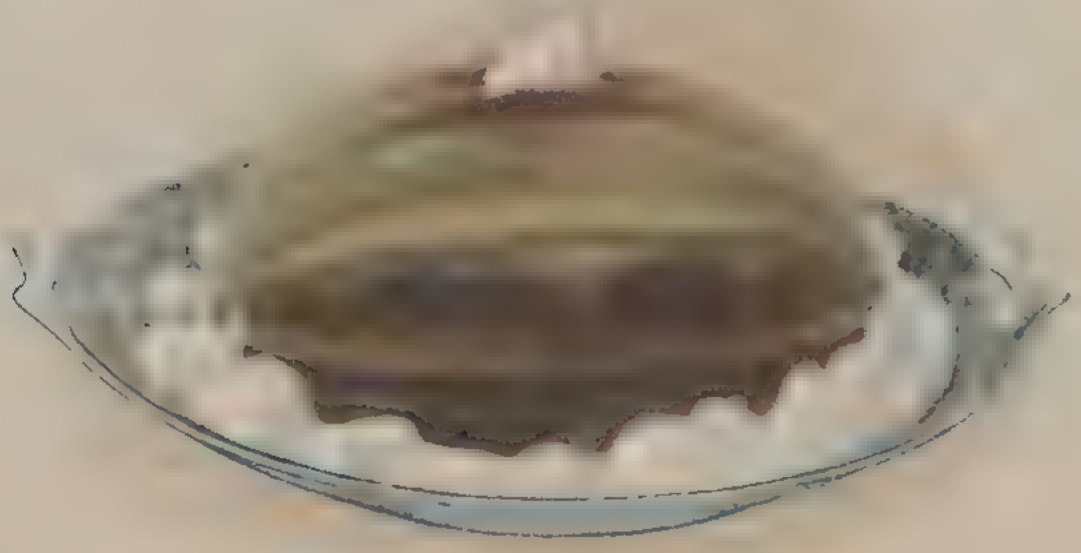
Use 3 Lorna Doone Biscuit to a portion. Between the layers put sliced and sweetened peaches, strawberries or preserved fruit. On top put a large spoonful of vanilla ice cream. Serve before the cream melts into the Lorna Doone Biscuit.

93.—Bouquet Wafers Individual Charlottes

Mold any one of the given Charlotte creams in custard cups or ramekins. Turn out carefully and surround with a border of Bouquet Wafers set on edge with the flower side outward. Doris Biscuit can be used in similar fashion, also Anola and Lotus Wafers. Decorate each Charlotte with whipped cream put through an icing tube.

94.—Mallomars Orange Jelly

A ring mold is very pretty to use for this decorative dessert. Whatever is used should have perfectly flat sides for at least 2 inches from the upper edge, for the Mallomars are so heavy they require a firm surface to rest against. Cover tablespoon of gelatine with ¼ cup cold water for 5 minutes, then stir into 1½ cups boiling water. Do not boil after adding gelatine, and stir until perfectly dissolved. Add cup sugar, 2 tablespoons lemon juice, a cup of orange juice and a few drops of harmless orange-colored vegetable coloring. Put a tablespoon of the gelatine mixture in the bottom of the mold, let stand until it begins to set, then arrange on this 3 or 4 well drained Maraschino cherries. Wait until they are firm, then turn in the jelly until it comes within 2 inches of the top and let stand until thick. Turn Mallomars with their flat surface against side of mold and put in close border, standing edgewise on the jelly. Almost by spoonfuls turn in rest of jelly to fill mold. If too liquid the Mallomars will float, but if just right they will keep their position. Stand in cold place until jelly is firm, then turn out carefully and surround with whipped cream. If a ring mold is used fill center with whipped cream.



95.—N. B. C. Orange Charlotte

Soak tablespoon gelatine in cold water to cover for 5 minutes, then stir until dissolved in ½ cup boiling water, add cup of sugar and juice of ½ lemon. Cut sections of orange in small pieces, pulling off the white skin and removing seeds. Add enough orange juice to this pulp to make a cup and strain the gelatine mixture over it. Let stand until it begins to stiffen, then beat, first with a silver fork then with an egg beater until light, add the stiffly beaten whites of 3 eggs or 2 cups whipped cream, and turn into mold lined with N. B. C. Lady Fingers. Chill for 3 hours. Turn out carefully, and surround with sections of orange dipped in sifted sugar.

96.—Ramona Wafers Charlotte

Crush 2 cups well washed and drained strawberries or raspberries with a cup of sifted sugar and tablespoon lemon juice. Beat the whites of 2 eggs stiff and dry, and gradually beat the berry pulp with them, adding a tiny pinch of salt. Line a mold with Ramona Wafers, turn the whip into this. Chill and serve as soon as possible, surrounding the mold with whipped cream and whole berries. Instead of fresh berries, 2 cups preserved fruit may be used and the sugar omitted. One-half cup whipped cream is a great addition to this Charlotte.

97.—Nabisco Wafers Charlotte

Bring to the scald in double boiler a cup of fresh milk, and melt in it 2 squares of unsweetened chocolate, shaved or grated, and ½ cup sugar. Cover teaspoon of gelatine with 2 tablespoons cold water for 5 minutes, then stir into the hot milk. Add teaspoon vanilla. Let stand until cool but not stiff. Beat stiff 2 cups cream, or 1 cup cream, 2 egg whites. Break up chocolate mixture with a fork first, than an egg beater, and gradually beat in the cream. Line a mold with Nabisco Wafers, turn in chocolate cream and chill. Turn out carefully and surround with whipped cream, or serve just as it comes from the mold, decorating with Maraschino cherries.

98.—Orange Jelly with Anola Wafers

Make orange jelly as for Mallomars Orange Jelly, but mold it in shallow 1½ inch-deep tins. Cut when firm in two inch oblongs, and around these make a frame of Anola Wafers set on edge. Top the jelly with whipped cream, and on the very top put ½ teaspoon orange marmalade.

99.—Nabisco Wafers Tutti-Frutti Charlotte

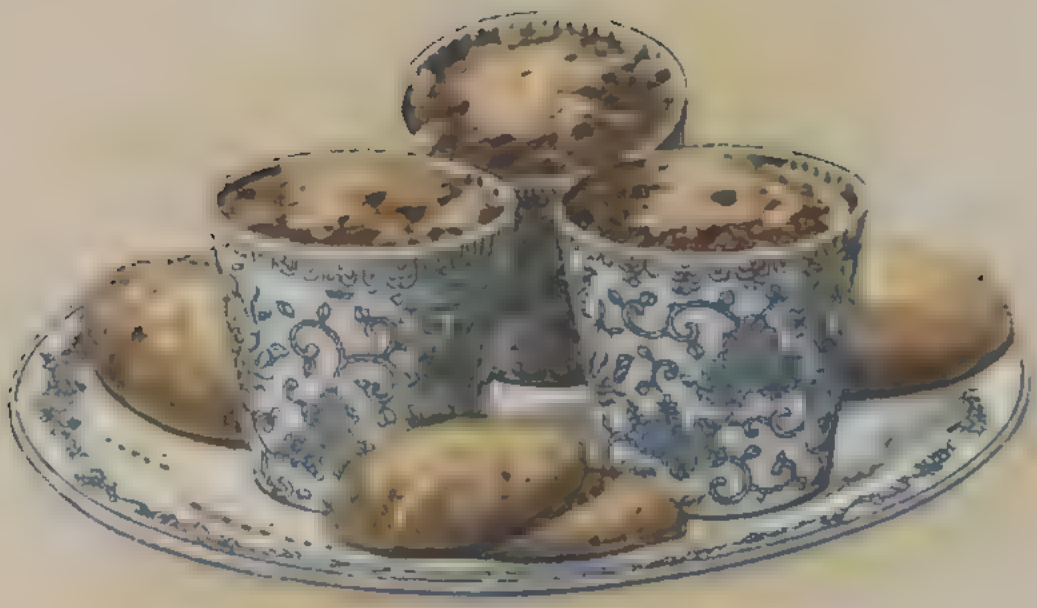
Make cream as for N. B. C. Lady Fingers Charlotte Russe. Add a cup of marshmallows cut in small pieces, ½ cup finely chopped blanched almonds and English walnuts, mixed, ¼ cup chopped Maraschino cherries and a tablespoon chopped citron. Line mold with Nabisco Wafers, Pan-ola Wafers or Lady Fingers, and turn in the cream. Chill for an hour, turn out, decorate with cherries, marshmallows and half nut meats. This is a beautiful and very rich dessert, decorative enough to serve at any function. The quantity given is sufficient **to serve 10 people.**

100. Coffee Jelly with Lotus Wafers

Soften a tablespoon gelatine in cold water to cover for 5 minutes. Make 3 cups strong coffee and strain twice to get it as clear as possible. In this dissolve the gelatine, also a cup of sugar, and add 3 tablespoons lemon juice. Stir until sure the sugar and gelatine are quite dissolved, then strain and mold as for Orange Jelly, with frame of Anola Wafers. Cut in blocks, frame with the Lotus Wafers and pile with whipped cream. Either of these is easily made and most delicious in flavor and **attractive in appearance.**

101.—N. B. C. Coconut Taffy Bar Dessert

Select a glass dish about 6 inches square or of any other size which can be lined with N. B. C. Coconut Taffy Bars without breaking them too much. Pare and core as many small tart apples as will fit in the dish thus bordered. Cover them after peeling with cold water to which ½ teaspoon of salt has been added. This is to keep them from darkening while the syrup is being prepared. Cover the peelings and cores with 2 or 3 cups cold water, bring to boil and simmer for 15 minutes, then drain off a cup of the water, add to it a cup of sugar and a few small pieces of stick cinnamon, and simmer this for 15 minutes. Strain, put in apples 1 or 2 at a time and cook for 10 minutes, spooning the hot syrup over them so all sides are cooked equally. Lift out fruit and put in glass dish. Fill centers of apples with chopped peanuts or walnuts. Soften 1½ teaspoons gelatine in ¼ cup cold water. Melt it in ½ cup boiling water and strain into the hot apple liquid. Let cool, and when it begins to thicken turn over and around the apples. Chill and serve with cream. If red skinned apples are used the jellied juice will be a delicate pink.



102.—N. B. C. Cocoanut Dainties Chocolate Custards

Bring to scald pint of fresh milk in double boiler, heating with it a piece of stick cinnamon. Shave an ounce of unsweetened chocolate and melt in the hot milk with ½ cup sifted sugar. Stir until dissolved. Beat 2 eggs with a pinch of salt. Turn a cup of the hot milk mixture over them, stir quickly and pour back into rest of milk. Do not cook. Strain, add ½ cup finely crumbled N. B. C. Cocoanut Dainties and pour into custard cups that have been lightly buttered. Set in pan of hot, not boiling, water and bake in very slow oven until firm. Do not let the water in the pan boil or custard will be watery. Time for baking varies, but is about 25 to 30 minutes. Serve very cold, sprinkling top with a little of the Cocoanut Dainties crumbs.

103.—Prune Jelly with Snaparoons

Soak ½ pound prunes over night after washing thoroughly. Next day cook in water to cover, adding thinly shaved lemon peel, until very soft. Take from water, remove stones and cut in small pieces. Soak tablespoon gelatine in cold water to cover for 5 minutes. If necessary add sufficient boiling water to prune liquid to make a pint, stir in the gelatine, a cup of sugar and 2 tablespoons lemon juice. Strain, add chopped prunes and ½ cup chopped walnuts or blanched almonds. Let cool and when almost cold and stiff turn into serving dish which has been lined with Snaparoons. Cover with whipped cream and sprinkle this with crumbled Snaparoons.

104.—Frutana Betty

Mix ½ cup sugar, ½ teaspoon cinnamon, ¼ teaspoon each cloves and nutmeg. In bottom of baking dish, well buttered, put a layer of Frutana, also buttered. Over these slice juicy tart apples which have been pared and cored. Have slices very thin, but put a layer at least ½ inch thick. Sprinkle apples with the sweet spice mixture. Repeat, then cover last layer of apples with buttered Frutana sprinkled with sugar. Stir 3 tablespoons of molasses and a tablespoon butter into 2 tablespoons boiling water and turn over the contents of the baking dish. Cover and bake slowly for an hour, then uncover and brown for an hour. Serve plain or with plain cream. Much nicer, this is, than the usual Brown Betty.

105.—Barnum's Animals Birthday Cake

One box of Barnum's Animals will decorate a large cake for a child's birthday. Dip half the animals in melted chocolate, laying them on waxed paper to dry. Alternate white and chocolate animals around base of cake while the icing is soft enough to permit them to be pressed into it. Around top make a ring of small sized stick candy, using many colors, and use these as supports to standing animals. The birthday candles can go inside the candy fence, but many mothers use instead of the rather dangerous tapers larger sticks of candy. When the cake is cut an animal and a stick of the smaller candy goes to each child with its piece of cake.

106.—N. B. C. Arrowroot Cream Pudding

Put a layer of N. B. C. Arrowroot Biscuit in bottom of buttered baking dish. Sprinkle with sugar and a dust of cinnamon. Repeat for 3 layers, then turn in fresh milk sufficient to fill dish to within 1½ inches of the top and let stand for an hour. Unless the dish is very deep, 2 layers of the biscuit will be sufficient. At the end of the hour the milk will have been pretty well soaked up by the biscuit. Turn in more to fill almost to top, dot with a tablespoon of butter broken in small bits, and bake covered for 30 minutes. Add more milk, cover and bake for another 30 minutes, lifting the biscuit gently with a broad-bladed knife when adding the milk so that it may reach the bottom of the dish. At the end of the hour, add enough more milk nearly to fill dish and bake slowly until well browned. The biscuit must be reduced to a creamy jelly and have absorbed nearly or quite a quart of milk during the cooking. A tablespoon of melted butter added with the last installment of milk will aid in the browning. This is a wonderfully nutritious and delicate pudding. Serve very cold in summer, and just cool in cold weather.

107.—N. B. C. Caramel-Zwieback Pudding

Put a cup of sugar in a skillet over a low flame. It is safer to have an asbestos mat under utensil to prevent scorching. Stir continuously until sugar dissolves in a golden syrup. Quickly dip 6 slices N. B. C. Zwieback in this, coating them on both sides. Lay in buttered baking dish, and turn into syrup remaining in skillet 2 cups milk, stirring until all the syrup is combined with the milk. Add tablespoon butter, a pinch of salt and ½ teaspoon nutmeg or cinnamon. Beat an egg with a tablespoon of sugar and stir into milk, then turn all over Zwieback. Bake in a slow oven for 35 minutes. The Zwieback will soak up most of the milk. What remains will be a soft custard.

108.—Frutana Cream Pudding

Put layer of buttered Frutana in baking dish, sprinkle with sugar and nutmeg. Repeat, making 3 layers. Turn in 2 cups milk and let stand for an hour. Turn in another cup of milk at the end of that time, add 2 tablespoons melted butter and grate on a little nutmeg. Bake slowly for ½ hour. Turn in another cup of milk, lifting up the Frutana so that it will reach bottom layer, and bake until brown.

109.—N. B. C. Place Favors

To indicate the little guests' table places at a children's party, alternate Luxury Cakes and Mallomars. On the Luxury Cakes write the first names of the children with a wooden skewer or sharpened match stick dipped in melted chocolate, and on the Mallomars with white icing, such as is given for Anola Wafers Valentine Cakes. In each cake stand a stick of candy. The written names on the cakes may be omitted if too much trouble, and little cards tied to the candy sticks with baby ribbon. Or use alternated pink and white N. B. C. Atlantics. Put a pink stick of candy in the white cakes, and lemon or green mint candy in the pink ones. Against the sticks lean Barnum's Animals, some plain, some dipped in chocolate, and tie name cards to sticks.

110.—N. B. C. Peanut Brownies

Crumble enough N. B. C. Peanut Cakes to make a cupful. Mix with a cup of flour with which has been sifted a teaspoon baking powder. Cream ¼ cup butter with ½ cup sugar, a pinch of salt and ¼ teaspoon nutmeg. Beat an egg and add. Stir ¼ teaspoon soda into tablespoon boiling water and add last of all. Stir hard, then drop in teaspoonfuls on buttered tin, leaving plenty of room to spread, put a seeded raisin on top of each and bake from 12 to 15 minutes in moderate oven.

111.—Fig Newtons Cup Cakes

Crumble sufficient Fig Newtons to make ½ pint. With ½ pint flour sift pinch of salt, 3 level teaspoons baking powder. Cream ½ cup of sugar with ½ cup of butter, then beat with it the yolks of 3 eggs and the whites of 2 eggs. Mix flour and Fig Newtons crumbs, stir in the egg mixture and ½ cup milk. Grate in a little nutmeg. Bake in well buttered cup-cake pans, preferably the cast-iron ones, for 25 minutes in moderate oven. Let cool a little before trying to remove cakes. The amount given will make a dozen cakes. Fill cake-pans only a little over half full, for the dough rises considerably and if it overflows cakes will be heavy. Turn half of cakes upside down and ice with the held-over egg white beaten stiff and thick with a cup of sifted sugar, ½ teaspoon lemon juice and a teaspoon of lemon or vanilla extract. Use half the icing and on each little cake put half a walnut meat. To the other part of the icing add 2 or 3 drops harmless pink vegetable coloring or a little cranberry juice and ice the rest of the cakes, top side

Fig Newtons Cup Cakes

up, flavoring frosting with rose or almond, and putting ½ a Maraschino cherry on each. The excellent quality of figs used in the Fig Newtons, and the wonderful way in which they are reduced to an even, creamy texture, combined with the delicate flavoring of the biscuit itself make them far superior to the ordinary figs prepared by home methods. This same recipe may be baked as a 2-layer cake, and put together with marshmallow or cream filling.

SANDWICHES MADE OF SPECIAL N. B. C. PRODUCTS

Uneeda Biscuit Jellied Mayonnaise.—Chop fine sufficient celery to make ½ cup, and cold cooked chicken, ham, tongue or other meat to make a cup. Mash the yolk of a hard-boiled egg with ¼ teaspoon each salt and dry mustard, and add 2 teaspoons lemon juice, 2 tablespoons melted butter and a tablespoon vinegar. Mix meat, celery and sauce together. Soften ½ tablespoon gelatine in 2 tablespoons cold water, then dissolve in ½ cup boiling stock from chicken or meat bones, or just plain boiling water, and strain. Then mix with the prepared meat. When ready to use soften over boiling water until easy to spread. Put between Uneeda Biscuit, N. B. C. Soda Crackers, Saltina Biscuit or N. B. C. Butter Thins. Dip little rosettes of bright green parsley in the softened filling and decorate tops of the sandwiches. It will be firm as soon as gelatine hardens again.

N. B. C. Oatmeal Crackers with Chocolate-Nut Filling.—Melt unsweetened chocolate over boiling water, add enough pounded maple sugar to give a decided

flavor, then stir in chopped walnuts. Two squares chocolate, ½ cup sugar and ½ cup nuts will make a filling sufficient for a dozen sandwiches. Add 2 tablespoons cream or melted butter. Spread between the N. B. C. Oatmeal Crackers, and on top of each put a dot of chocolate and half a walnut meat.

N. B. C. Snow-Mountain Sandwiches.—Use for these Uneeda Lunch Biscuit, Five O'Clock Tea Biscuit, Vanilla or Chocolate Wafers. Stir into an egg white as much sifted sugar as it will take and still spread easily, beat for 3 minutes, add ½ teaspoon vanilla or almond. Put the biscuit, whatever kind is used, together with this icing, spread top thinly with it and set on half of a marshmallow. If icing is colored delicate pink with a few drops melted currant jelly or cranberry juice the contrast between it and the white marshmallow is very pretty.

Anola or Lotus Wafers Sandwiches.—Put the little cakes together with the above icing, or with jelly or strawberry preserve, and ice the tops. No very expensive fancy cakes could possibly be more dainty.

N. B. C. Cocoanut Dainties or Snaparoons Sandwiches.—Put the cakes together with currant jelly or with preserved logan berries or raspberries. Put a little white icing on top and in the center of this a single berry or candied cherry or nutmeat.

Social Tea Biscuit Sandwiches.—Mash cream peppermints—not chocolate coated—with tablespoon cream and 2 tablespoons finely chopped blanched almonds. Or use wintergreen creams mashed with a few chopped candied cherries. These go well with hot or iced tea.

N. B. C. Cheese Wafers Sandwiches.—Mix 2 tablespoons minced boiled ham, tablespoon chili sauce, teaspoon melted butter. Season with paprika—no salt. Lightly butter Cheese Wafers before spreading with the mixture.

N. B. C. Peanut Sandwiches.—Put ½ cup stoned dates through food chopper, mix to paste with orange juice. Split N. B. C. Peanut Sandwiches and put together again with this filling.

Savory Fillings

N. B. C. Butter Thins, Saltina Biscuit, Saratoga Flakes, N. B. C. Soda Crackers, Premium Soda Crackers or Uneeda Biscuit may be used with any of the following fillings:

Anchovy.—Rinse and bone 6 anchovies. Rub them to a paste with the yolks of 2 hard-boiled eggs, 4 tablespoons melted butter, ¼ teaspoon salt, ½ teaspoon lemon juice and cayenne or paprika to taste. Or use 2 tablespoons melted butter and 2 tablespoons grated cheese.

Sardine-Olive.—Skin and bone 6 sardines. Rub to paste with yolk of hard-boiled egg, teaspoon lemon juice, salt and cayenne to taste. Chop fine 6 stuffed olives and mix with the sardine paste.

Smoked Salmon-Pepper.—Shred, then cut fine enough smoked salmon to make 4 tablespoonfuls. Work this into a paste with 1 cream cheese, seasoning with celery salt and paprika. Add 2 tablespoons minced sweet pepper.

Ham or Tongue Mustard.—Cream 3 tablespoons butter with teaspoon dry mustard, teaspoon lemon juice, ¼ teaspoon Worcestershire sauce and paprika or cayenne to taste. Mix with this ½ cup finely minced boiled ham or tongue.

Savory Meat.—Mince fine sufficient cold cooked meat of any kind—beef, lamb, mutton or pork. Mince onion so fine that it is just a watery pulp. To a cup of the minced meat, 3 tablespoons of the onion will be needed. Mix, adding a tablespoon chili sauce, a little celery salt and paprika and a tablespoon melted butter. A few drops of Worcestershire sauce or walnut catsup improves this filling, which is, however, sufficiently good without the addition.

Bean and Bacon.—Rub to a paste ½ cup baked beans, cooked without tomato sauce. Mince ¼ cup cooked bacon or salt pork. Either should have been fried crisp and drained of grease. Mix with the beans, add tablespoon onion pulp, tablespoon chili sauce, ¼ teaspoon dry mustard, cayenne or paprika to suit taste. The onion may be omitted if the flavor is not liked.

Frankfurter Savory.—Make a mustard sauce as for the Ham or Tongue Filling. Cook until thoroughly done then chill and skin Frankfurter sausage, and slice very thin. Stir with the mustard sauce, add 2 tablespoons minced cucumber pickle and ¼ cup chopped white cabbage. To this amount of pickle and cabbage, allow 3 ordinary sized Frankfurters.

Shrimp-Mayonnaise.—Rub to a thin cream the yolks of 2 hard-boiled eggs with ½ teaspoon salt, ½ teaspoon dry mustard, 3 tablespoons melted butter, tablespoon lemon juice, tablespoon salad oil and cayenne or paprika to suit taste. Chop fine sufficient boiled or well-rinsed canned shrimp to make ¾ cup, and mix with this ⅓ cup minced celery, then mix all with the mayonnaise. It should be just right to spread on crackers and not run. If too dry add a little more lemon juice. If too wet add more shrimp or celery. Salmon or tuna fish may be prepared in similar fashion.

Mock Pâté. -Soak ½ pound of calf's liver in cold water for ½ hour, drain, then simmer in slightly salted water until very tender. Drain and chill. When perfectly cold chop first, then rub to paste with 2 tablespoons melted butter, ¼ teaspoon Worcestershire sauce, teaspoon celery salt, ½ teaspoon onion juice and cayenne or paprika to make quite hot. Rub in about ¼ teaspoon dry mustard and the yolk of a hard-boiled egg. The whole must be as smooth and soft as well worked butter, and can hardly be distinguished from fine imported pâté de foies gras, especially if a tablespoon of finely diced tongue, which has been boiled until tender, is mixed with it when ready to spread.

Chicken-Pepper.—To 1 sweet green pepper, seeded, scalded and skinned, then minced, allow twice as much minced cold, cooked chicken. Make a mock mayonnaise as for Shrimp-Mayonnaise and mix the chicken and pepper with it, adding a tablespoon of minced celery. Any cold cooked poultry or meat may be made into a most savory filling in similar fashion.

Deviled Walnut-Cheese.—Shell English walnuts to make ¼ pound, weighed after shelling. Drop in boiling, salted water and let stand for 5 minutes, then rub off as much of the thin skin as possible and slice very thin. Cream 4 tablespoons grated cheese and 4 tablespoons butter with ¼ teaspoon Worcestershire sauce, 3 drops tabasco or cayenne to make quite hot, and salt, adding ¼ teaspoon French mustard. When smooth mix in the nuts.

Sweet Fillings

Any of the N. B. C. biscuit suggested for the foregoing sandwiches may also be used with the following fillings, but they are especially good with N. B. C. Oatmeal Crackers, Graham Crackers, Tokens, Social Tea Biscuit, Five O'Clock Tea Biscuit, Arrowroot Biscuit, Lorna Doone Biscuit, or Vanilla or Chocolate Wafers.

Nut-Raisin.—Put through food chopper, using fine knife, 1 cup seedless or seeded raisins, ½ cup any kind of nut. Mix to paste with orange juice.

Almond-Marmalade.—Blanch and slice almonds, mix with enough orange marmalade to make a spread. A shake of powdered ginger makes these spicier.

Cocoanut-Chocolate.—Melt 2 squares unsweetened chocolate, mix with it 2 tablespoons sugar, teaspoon butter and ½ teaspoon vanilla. Add 2 tablespoons prepared cocoanut, or finely chopped nuts, figs or dates.

Cinnamon-Butter.—Cream 2 tablespoons butter with 4 tablespoons of sifted sugar with which has been mixed ¼ teaspoon cinnamon. Add ½ teaspoon lemon juice or orange juice. Very nice for afternoon tea.

Jelly-Nut.—Chop fine almonds, walnuts, pecans or filberts, and mix to a spread with crab apple, currant or quince jelly. Guava jelly with chopped blanched almonds makes an especially dainty filling.

Fig-Nut.—Put a cup of figs and a cup of peanuts through food chopper. Add ½ teaspoon lemon juice, a tiny pinch of salt, and paprika to taste.

Pineapple-Cream.—Chop very fine enough canned pineapple to make ½ cup, or shred it fine, using 2 forks. Mix with it a tablespoon thick strawberry preserve, then beat the pineapple mixture with ½ cream cheese, which is equal to about ¼ cup. Beat until the whole is a light pink butter.

India Apple.—Pare, core and slice a tart apple. Steam until it is soft enough to mash. Use a silver-plated fork, and add tablespoon seedless raisins, steamed soft, 2 tablespoons piccalilli, teaspoon horseradish, tablespoon sugar and cayenne to taste hot. This is an unusual and fine filling.

Wistaria.—Work a tablespoon of heavy cream into 2 tablespoons sweet butter, or use ½ cream cheese. Beat with this 3 tablespoons grape jelly, 2 tablespoons finely chopped candied pineapple or candied ginger and a tiny pinch of salt. This filling is a beautiful lavender, the shade of wistaria blossoms.

CANDY MADE WITH NATIONAL BISCUIT PRODUCTS

N. B. C. Cocoanut Dainties Creams.—Boil slowly for five minutes without stirring 2 cups sugar, ½ cup water. Take from fire, add ½ teaspoon vanilla or lemon extract, and beat in ¾ cup finely crumbled N. B. C. Cocoanut Dainties. Drop by teaspoonfuls on buttered paper. For Chocolate Cocoanut Dainties Creams cook with the sugar a square of scraped unsweetened chocolate.

Snaparoons Fudge.—Cook to a soft ball 2 cups sugar, ½ cup milk, and a heaping tablespoon of butter. Take from fire, beat for a minute, add ¾ cup finely crumbled Snaparoons and a teaspoon vanilla extract. Beat well, turn into buttered shallow pan and mark off into squares. For Chocolate Snaparoons Fudge add to sugar square of unsweetened chocolate.

Fig Newtons Taffy.—Cook until a little dropped from spoon spins a brittle thread, cup molasses, ½ cup sugar, tablespoon vinegar, and a heaped tablespoon butter. Just before taking from fire, stir in a tiny pinch of baking soda. Butter shallow pan, cover bottom with crumbled Fig Newtons and turn taffy over these.

NATIONAL BISCUIT COMPANY'S

Night Suppers

1

Scalloped Oysters (13)
Toasted Saltina Biscuit Cold Slaw Salad
Lorna Doone Apricot Short-Cake (79)
Tea

2

Deviled Oysters (17)
Sardine-Olive Sandwiches Celery
Appled Ginger Snaps (81)
Coffee

3

Beef Loaf (31)
Saratoga Flakes Chili Sauce Cheese
Coffee Jelly with Lotus Wafers Cases (100)
Iced Tea

4

Chicken Soufflé (32)
Ham-Mustard Sandwiches Lettuce Salad
Canned Peaches Fig Newtons Cup Cakes (111)
Cocoa

5

Uneeda Biscuit Cheese Scallop (46)
Smoked Salmon-Pepper Sandwiches Stuffed Celery (54)
Fruit Jelly with Nabisco Wafers (59)
Tea

6

Creamed Eggs (42)
Toasted N. B. C. Soda Crackers Stuffed Tomatoes (45)
Cocoanut Dainties Chocolate Custards (102)
Coffee

7

Bungalow Toast (28)
India Apple Sandwiches Olives
Atlantic Islands (69)
Iced Tea

(Numbers refer to recipes)

NATIONAL BISCUIT COMPANY products are absolutely dependable. Whether you buy them in In-er-seal Trade Mark packages or from glass front cans or Qu containers you are assured of the best biscuit baked.

At your grocer's you will find the many varieties of National Biscuit Company biscuit—sweetened and unsweetened–known as crackers and cookies, wafers and snaps, cakes and jumbles—each variety the best of its kind.

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SOCIAL TEA BISCUIT
LORNA DOONE SHORTBREAD
ZU ZU
GINGER SNAPS
Fig Newtons
Oysterettes
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